



## 蘇風味

### Chef So's Signature Tasting Menu

紫荊前菜

#### Appetizers

梅子涼瓜 黑松露腐皮卷 蜜汁叉燒

Bitter Squash with Plum Sauce

Black Truffle Bean Sheet Rolls

Barbecued Pork Fillet with Honey Sauce

羹

#### Soup

家鄉魚茸羹

Minced Fish Thick Soup

主菜

#### Main Dishes

銀絲脆焗蟹蓋

Deep-fried Crab Shell Stuffed with Crab Meat

黑松露煎帶子皇

Pan-fried Scallop with Black Truffle

梅醬青檸焗肉排

Baked Spare Ribs with Plum Sauce and Lime

蝦籽扣柚皮

Braised Pomelo Peel with Shrimp Roe

欖油杞子炒時蔬

Sautéed Seasonal Vegetables and Wolfberry with Olive Oil

蛋白菜粒炒飯

Fried Rice with Vegetables and Egg White

甜品

#### Dessert

開心煎堆仔拼桂圓紅棗茶

Crispy Sesame Balls

Dried Longan and Red Dates Tea

**每位 HK\$488 / person (兩位起 Min. two persons)**

茶芥或水 Chinese Tea / Water HK\$22 每位 per person  
另加一服務費 Prices are subject to 10% service charge



**蘇風味 - 星至尊**  
**Chef So's Signature Deluxe Tasting Menu**

紫荊前菜

Appetizers

梅子涼瓜 黑松露腐皮卷 蜜汁叉燒

Bitter Squash with Plum Sauce

Black Truffle Bean Sheet Rolls

Barbecued Pork Fillet with Honey Sauce

羹

Soup

花膠筒貴妃金湯

Double-boiled Pumpkin and Chicken Soup with Fish Maw

主菜

Main Dishes

鮑汁遼參

Braised Sea Cucumbers with Abalone Sauce

黑松露煎帶子皇

Pan-fried Scallop with Black Truffle

梅醬青檸焗肉排

Baked Spare Ribs with Plum Sauce and Lime

蝦籽扣柚皮

Braised Pomelo Peel with Shrimp Roe

欖油杞子炒時蔬

Sautéed Seasonal Vegetables and Wolfberry with Olive Oil

蛋白菜粒炒飯

Fried Rice with Vegetables and Egg White

甜品

Dessert

開心煎堆仔拼桂圓紅棗茶

Crispy Sesame Balls

Dried Longan and Red Dates Tea

**每位 HK\$688 / person (兩位起 Min. two persons)**

茶芥或水 Chinese Tea / Water HK\$22 每位 per person  
另加一服務費 Prices are subject to 10% service charge